



RETAIL FOOD ESTABLISHMENT INSPECTION REPORT

FOODBORNE ILLNESS RISK FACTORS & INTERVENTIONS						GOOD RETAIL PRACTICES					
SUPERVISION					OUT	SAFE FOOD AND WATER					OUT
1	IN			PIC present, demonstration, certification, performance	2	28	IN	NA		Pasteurized eggs used where required	1
EMPLOYEE HEALTH						29	IN			Water and ice from approved source	2
2	IN			Management; employee knowledge; responsibilities and reporting	2	30	IN	NA		Variance obtained for specialized processing methods	1
3	IN			Proper use of reporting, restriction, and exclusion	2	FOOD TEMPERATURE CONTROL					
EMPLOYEE GOOD HYGIENIC PRACTICES						31	IN			Proper cooling methods used, adequate equipment for temperature control	1
4	IN			Proper eating, tasting, drinking, or tobacco use	2	32	IN	NA	NO	Plant food properly cooked for hot holding	1
5	IN			No discharge from eyes, nose, or mouth	2	33	IN	NA	NO	Approved thawing methods used	1
PREVENTING CONTAMINATION BY HANDS						34	IN			Thermometers provided and accurate	1
6	IN			Hands clean and properly washed	3	FOOD IDENTIFICATION					
7	IN		NO	No bare-hand contact with RTE foods	3	35	IN			Food properly labeled: original container	1
8	IN			Handwashing sinks supplied and accessible	2	PREVENTION OF FOOD CONTAMINATION					
APPROVED SOURCE						36	IN			Insects and rodents not present; no unauthorized animals	2
9	IN			Food obtained from approved source	2	37	IN			Contamination prevented during food preparation, storage, and display	2
10	IN		NO	Food received at proper temperature	2	38	IN			Personal cleanliness	2
11	IN			Food in good condition, safe, and unadulterated	2	39	IN			Wiping cloths: properly used and stored	1
12	IN	NA	NO	Required records available: shell stock tags, parasite destruction	2	40	IN			Washing fruits and vegetables	1
PROTECTION FROM CONTAMINATION						PROPER USE OF UTENSILS					
13	IN	NA		Food separated and protected	3	41	IN			In-use utensils: properly stored	1
14	IN			Food-contact surfaces: cleaned and sanitized	3	42	IN			Utensils, equipment, and linens: properly stored, dried, and handled	1
15	IN			Proper disposition of returned, previously served, reconditioned, and unsafe food	2	43	IN			Single-use and single-service articles: properly stored and used	1
TIME/TEMPERATURE CONTROL FOR SAFETY (TCS FOOD)						44	IN			Gloves used properly	1
16	IN	NA	NO	Proper cooking time and temperature	3	UTENSILS & EQUIPMENT					
17	IN	NA	NO	Proper reheating procedures for hot holding	3	45	IN			Equipment, food, and non-food contact surfaces approved, cleanable, properly designed, constructed, and used	2
18	IN	NA	NO	Proper cooling time and temperatures	3	46	IN			Warewashing facilities: installed, maintained, and used; test strips	1
19	IN	NA	NO	Proper hot holding temperature	3	47	IN			Non-food contact surfaces clean	1
20	IN	NA	NO	Proper cold holding temperature	3	PHYSICAL FACILITIES					
21	IN	NA	NO	Proper date marking and disposition	3	48	IN			Hot and cold water available; adequate pressure	2
22	IN	NA	NO	Time as a Public Health Control: procedures and records	3	49	IN			Plumbing installed; proper backflow devices	2
CONSUMER ADVISORY						50	IN			Sewage and wastewater properly disposed	2
23	IN	NA		Consumer advisory provided for raw or undercooked foods	1	51	IN			Toilet facilities: properly constructed, supplied, and cleaned	1
HIGHLY SUSCEPTIBLE POPULATIONS						52	IN			Garbage and refuse properly disposed; facilities maintained	1
24	IN	NA		Pasteurized foods used; prohibited foods not offered	2	53	IN			Physical facilities installed, maintained, and clean	1
CHEMICAL						54	IN			Meets ventilation and lighting requirements; designated areas used	1
25	IN	NA		Food additives: approved and properly used	2	CHAPTER 8 & 9 VIOLATIONS					
26	IN			Toxic substances properly identified, stored, and used	2	55	IN			Chapter 8: Compliance and Enforcement	
CONFORMANCE WITH APPROVED PROCEDURES						56	IN			Chapter 9: Standards for Additional Operations	1
27	IN	NA		Compliance with variance, specialized process, reduced oxygen packaging criteria, or HACCP plan	2						

PIC Name _____ PIC Signature _____



INSTRUCTIONS FOR COMPLETING RETAIL FOOD ESTABLISHMENT INSPECTION REPORT

PURPOSE

Items with a point value circled indicate violations observed during the inspection.

Items marked out of compliance on this inspection report must be corrected by the next routine inspection or such a period of time that may be specified in writing by the Department. Failure to comply with this notice may result in downgrade of the establishment, enforcement action, or permit suspension.

If required, an inspector from the Department will return within the specified time in this inspection report to conduct a follow-up inspection.

EXPLANATION AND DEFINITION

The following options are used to indicate the status of a citation. NA or NO may not apply to specific citations; therefore, those options have been removed.

IN = In compliance

OUT = Out of compliance

NA = Not Applicable

NO = Not Observed

Foodborne Illness Risk Factors and Interventions — Contributing factors that increase the chance of developing foodborne illness.

Good Retail Practices — Preventative measures to control the addition of pathogens, chemicals, and physical objects into food.

SCORE & RATING

Score	Rating
88–100	= A
78–87	= B
≤77	= C

CATEGORY

Categories of a Retail Food Establishment may be assigned based on the complexity of foods prepared and the facility's compliance with the Regulation.

To obtain a copy of the SC Regulation 61-25, Retail Food Establishments, or to learn more information, please visit agriculture.sc.gov/retail-food-safety.